



## healthy crepes

NIBBLEDISH CONTRIBUTOR

### Ingredients

For batter:

2 cup flour  
1 1/2 cups water  
1 stalk celery leaves-chopped  
1 stalk cilantro-chopped  
1 stalk chives-chopped  
1 tsp chicken granules  
1/2 tsp salt

sambal:

2 tbsp dried shrimps  
4 dried chillies  
1 tsp belacan-(prawn paste)

### Instructions

1. Heat 2 tbsp oil and fry sambal till crisp. Dish out and pound or grind till fine. Set aside to eat with the crepes.
2. For batter, Mix altogether to form a smooth thin batter. Heat a little oil on pan and drop a cup of batter and swirl the pan to get even pancake. Cook on both side till golden.
- 3, Serve warm with sambal for breakfast.